



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC020B Prepare portion-controlled meat cuts

Revision Number: 1

SITHCCC020B Prepare portion-controlled meat cuts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to select quality meats, break down primary and secondary cuts into portions and prepare a selection of meat products. These skills build on those contained in the unit SITHCCC012A Select, prepare and cook meat, which deals with portioning, preparing and cooking meat.

Meat cuts to be prepared may be for both traditional or contemporary recipes and requirements.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to all hospitality and catering enterprises where portion-controlled meat cuts are prepared and served, such as restaurants, hotels and other catering operations.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHCCC001B Organise and prepare food

SITHCCC005A Use basic methods of cookery

SITHCCC012A Select, prepare and cook meat

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|---|---|
| 1 Select suppliers and purchase traditional and contemporary meats. | 1.1 Select suppliers with regard to the establishment requirements for quality, price and menu items. |
| | 1.2 Maximise profitability of menu items by negotiating purchase price of both one-off and regular purchases. |

ELEMENT	PERFORMANCE CRITERIA
	1.3 Purchase meats according to quality currently presented.
	1.4 Minimise wastage through appropriate purchase and storage techniques.
2 Prepare and produce a range of portion-controlled meats.	2.1 Specify, select and weigh ingredients correctly according to standard recipes.
	2.2 Cut meats precisely to required portion size and weight as required for standard and enterprise recipes.
3 Prepare and produce meat products.	3.1 Prepare a range of portion-controlled meat products using suitable ingredients and methods according to standard and enterprise recipe requirements.
	3.2 Select and use appropriate ingredients, fillings, flavourings and marinades for meat products.
4 Store meat cuts and meat products.	4.1 Minimise food spoilage through appropriate storage techniques according to industry regulations.
	4.2 Maintain the quality of each cut and product through appropriate storage techniques.
	4.3 Use meat preservation methods as appropriate.
5 Implement safe and hygienic practices for meat.	5.1 Identify potential hygiene and OHS problems and take appropriate preventative measures to eliminate risks.
	5.2 Operate machinery and equipment used in manufacturing safely and hygienically according to manufacturer instructions.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- negotiation skills to purchase products at cost-effective prices
- logical and time-efficient work flow
- knife skills in trimming, boning and portioning meats
- waste minimisation techniques and environmental considerations in relation to portion-controlled meat cuts
- care and use of knives, machinery and equipment for meat preparation
- problem-solving skills to deal with breakdowns in systems or equipment
- literacy skills to read instructions and customer requests
- numeracy skills to calculate effective cost price, quantities of meat products required, and yield testing and cost calculation.

The following knowledge must be assessed as part of this unit:

- primary and secondary meat cuts according to Australian standard meat cuts
- current meat and livestock purchasing standards and quality criteria for selecting meat and meat cuts according to Ausmeat specifications
- key factors that affect the quality of meat
- preservation and flavour enhancement techniques for meat
- suitable ingredients for preparing meat cuts and products
- classical and contemporary trends in meat and meat products
- terms commonly used in the industry to describe meat cuts and meat products
- principles of nutrition, in particular food values of meat and meat products, use of preservatives and chemicals
- principles and practices of hygiene in relation to handling and storing meat and meat products
- yield testing and cost calculation
- portion control
- basic meat science and meat preservation techniques
- storage procedures for different meats.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- detailed understanding of the different classifications of meats
- ability to prepare a variety of traditional and contemporary meat cuts and smallgoods to enterprise standards
- preparation of meat cuts and meat products within typical workplace time constraints
- food safety practices in relation to handling and storing meats and meat products.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a commercial kitchen with suitable equipment for storing and processing meat as defined in the Assessment Guidelines
- access to specific equipment for preparing meat cuts, including:
 - vacuum machine
 - meat mallet or hammer
 - scales in one gram denominations
 - packaging material
 - mesh or nylon cut-resistant gloves
 - butcher's block
 - hand saw
 - meat mincer
- equipment for pickling, smoking and sausage making
- use of authentic ingredients.

EVIDENCE GUIDE

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate using techniques to prepare a range of meat cuts and meat products
- oral or written questions about food hygiene, techniques, safety aspects, and knife handling and care
- sampling of items prepared by the candidate
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

SITHCCC012A Select, prepare and cook meat

SITHCCC023B Select, prepare and serve specialised food items.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

RANGE STATEMENT

Meats to be prepared:

- must include traditional meats, such as:
 - pork
 - beef
 - lamb
 - veal
 - game
- must also include a selection of contemporary meats, such as:
 - kangaroo
 - emu
 - crocodile
 - goat
 - buffalo.

Meat products may include any manufactured raw ***meat products***, either traditional or contemporary, such as:

- sausages
- salami
- shashlik
- cured or smoked meats
- marinated meat cuts.

Meat preservation methods may include:

- freezing
- salting
- curing
- drying
- smoking
- pickling.

Machinery and equipment used for preparing meat and meat products may include:

- mincers
- slicers
- knives
- cleavers
- saws
- sausage casing machines
- smokers
- pickling vats.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Commercial Cookery and Catering